CLAIMS

- 1. (First Amendment) A method of processing a fresh whole garlic clove to remove the characteristic odor after it has been ingested, comprising the steps of:
 - a) providing a fresh whole garlic clove containing a multitude of
 micrograins enclosing the aromatic oils of garlic;
 - b) saturating the garlic clove in a water-based fluid;
 - c) freezing the saturated garlic.
- 2. (First Amendment)) The method of Claim 1, further comprising thawing the frozen garlic clove.
- 3. (First Amended) The method of Claim 1, wherein said water-based liquid is selected from the group consisting of:
 - a) pure boiled water;
 - b) boiled water and vinegar;
 - c) boiled water and lemon juice; and
 - d) lemon juice in natural concentration.
- 4. *(First Amendment)* The method of Claim 1, further comprising adding one or more edible salts to the water-based fluid prior to said freezing step;
- 5. (First Amendment) The method of Claim 1, wherein said freezing step is accomplished by subjecting the saturated garlic clove to an ambient temperature of between 0°C and -60°C;
- 6. (First Amendment) The method of Claim 1, wherein said freezing step is accomplished by submitting the saturated garlic clove to an ambient temperature of lower than 0°C;
- 7. (Original) The method of Claim 1, wherein said saturation step is performed at approximately 0°C;
- 8. (Original) The method of Claim 1, wherein said saturation step is performed at least partially in a vacuum.

- 9. (New) The method of Claim 1, further comprising peeling said garlic clove prior to said saturating step;
- 10. (New) The method of Claim 1, further comprising peeling said garlic clove prior to said freezing step;
- 11. (New) A method of processing a fresh whole garlic clove to remove the characteristic odor after it is ingested, consisting essentially of the steps of:
 - a) providing a fresh whole garlic clove containing a multitude of micrograins enclosing the aromatic oils of garlic;
 - b) saturating the garlic clove in a water-based fluid;
 - c) freezing the saturated garlic; and
 - d) thawing the frozen garlic clove.

A blacklined version or the amended claims is enclosed herewith.